

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/27/2015      **Business ID:** 108664FE  
**Business:** 888 INTERNATIONAL MARKET

10118 W 119TH ST  
 OVERLAND PARK, KS 66213

**Inspection:** 42001817  
**Store ID:**  
**Phone:** 9133418700  
**Inspector:** KDA42  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/27/15	12:00 PM	03:00 PM	3:00	0:30	3:30	0	
Total:			3:00	0:30	3:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 4

Certified Manager on Staff ☐ Address Verified p Actual Sq. Ft. 0

Certified Manager Present ☐

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
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**Employee Health**

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
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**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			..	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.			..	..	..	..	..	..
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			..	..	..	..	..	..
10. Food received at proper temperature.			..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.			p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.			..	..	..	..	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	p	p
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On magnet wall, 3 knives stored as clean with visible food residue. COS-Moved to warewash area to rewash and sanitize.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			..	..	..	..	..	..
17. Proper reheating procedures for hot holding.			..	..	..	..	..	..
18. Proper cooling time and temperatures.			..	..	..	..	..	..
19. Proper hot holding temperatures.			p	..	..	..	..	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>			..	..	..	..	..	..
20. Proper cold holding temperatures.			..	..	..	..	..	..
21. Proper date marking and disposition.			..	..	..	..	..	..
22. Time as a public health control: procedures and record.			..	..	..	..	..	..
<b>This item has Notes. See Footnote 3 at end of questionnaire.</b>			..	..	..	..	..	..
Consumer Advisory			Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.			..	..	..	..	..	..
Highly Susceptible Populations			Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.			..	..	..	..	..	..
Chemical			Y	N	O	A	C	R
25. Food additives: approved and properly used.			..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.			p	..	..	..	..	..
Conformance with Approved Procedures			Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.			..	p	..	..	..	..
<b>This item has Notes. See Footnote 4 at end of questionnaire.</b>			..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Conformance with Approved Procedures

Y N O A C R

Fail Notes	8-103.12(A)	<p><i>P - Variance and HACCP Plan (Compliance) If the REGULATORY AUTHORITY grants a VARIANCE, or a HACCP PLAN is otherwise required, the LICENSEE shall comply with the HACCP PLANs and procedures that are submitted and APPROVED as a basis for the modification or waiver.</i></p> <p><i>[Establishment HACCP plan states the need for coliform testing at live seafood tank with molluscan salt water shellfish. Per manager the coliform testing has not been completed. Manager stated the water sample will be taken in for testing the next day.]</i></p>
	8-103.12(B)	<p><i>Pf - Variance and HACCP Plan-(Records of Conformance) If the REGULATORY AUTHORITY grants a VARIANCE, or a HACCP PLAN is otherwise required, the LICENSEE shall maintain and provide to the REGULATORY AUTHORITY, upon request, records that demonstrate that the following are routinely employed: procedures for monitoring the CRITICAL CONTROL POINTS; monitoring of the CRITICAL CONTROL POINTS; verification of the effectiveness of the operation or process; and necessary corrective actions if there is failure at a CRITICAL CONTROL POINT.</i></p>

## GOOD RETAIL PRACTICES

### Safe Food and Water

Y N O A C R

- 28. Pasteurized eggs used where required.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

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### Food Temperature Control

Y N O A C R

- 31. Proper cooling methods used; adequate equipment for temperature control.

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Fail Notes	3-501.15(A)	<p><i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i></p> <p><i>[In display cooler, baked hot dog wrapped in bread, baked pork filled bread, baked beef filled bread, ham and egg sandwich and egg tart at temperatures between 50F-60F. Person in charge stated the items were made 30 minutes prior. The items were wrapped in plastic with condensation without adequate air flow for rapid cooling. COS- Person in charge stated time as control will be used for items. Items marked with prepartation time and will be discarded after 4 hours.]</i></p>
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- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

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### Food Identification

Y N O A C R

- 35. Food properly labeled; original container.

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### Prevention of Food Contamination

Y N O A C R

- 36. Insects, rodents and animals not present.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

.. .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled.

.. .. .. .. ..

43. Single-use and single-service articles: properly used.

.. .. .. .. ..

44. Gloves used properly.

.. .. .. .. ..

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items

.. p .. .. ..

<i>Fail Notes</i>	<p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In walk in cooler, container storing chicken with cracked corners. COS-Employee placed chicken in seperate container. On preparation table, 2 containers storing raw beef with cracked corners and chiped edges. COS-Educate, Employee placed in seperate container.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items

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46. Warewashing facilities: installed, maintained, and used; test strips.

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47. Non-food contact surfaces clean.

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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

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49. Plumbing installed; proper backflow devices.

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50. Sewage and waste water properly disposed.

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51. Toilet facilities: properly constructed, supplied and cleaned.

p .. .. .. ..

52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

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54. Adequate ventilation and lighting; designated areas used.

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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

p .. .. .. ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA 16

## **Footnote 2**

### **Notes:**

Hot Holding-Steam table-Chicken/151F, Rice steamer-Rice/150F

## **Footnote 3**

### **Notes:**

In display cooler, baked hot dog wrapped in bread, baked pork filled bread, baked beef filled bread, ham and egg sandwich and egg tart at temperatures between 50F-60F. Person in charge stated the items were made 30 minutes prior, placed in cooler and wrapped to be on display. Inspector spoke with person in charge about two stage cooling. Inspector also spoke with PIC about using time as control for baked items in display cooler. Person in charge stated the establishment will use time as control for items cooked and placed in display cooler. The person in charge stated the time as control methods will be written and procedures would be followed as written with records.

## **Footnote 4**

### **Notes:**

Last invoice date of coliform report 1/16/2014.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 42001817

Inspection Report Date 07/27/15

Establishment Name 888 INTERNATIONAL MARKET

Physical Address 10118 W 119TH ST City OVERLAND PARK

Zip 66213

Additional Notes  
and Instructions

Follow up will scheduled by the manhattan office